

@34

BISTRO

Cooked and served by our first year Hospitality Students,
taking their first steps into the industry.

Tuesday 16th April 2024

STARTER

Soup of the Day

Beetroot garden salad with toasted pumpkin seeds

MAIN

Grilled marinated pork tenderloin medallions
or

Grilled hake with parsley sauce

Served with;

Herby cauliflower and potato mash
Roast Mediterranean vegetables with basil and
garlic

DESSERT

Bread and butter pudding

Fruit salad with vanilla creme fraiche

2 courses £15 - 3 Courses £20

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Tuesday 23rd April 2024

STARTER

Soup of the Day

*Tomato and red onion salad with balsamic and
rocket*

MAIN

Roast beef in black bean sauce

or

Herb baked mackerel fillets

Served with;

*Steamed basmati rice with spinach and cashews
Peas and Sweetcorn*

DESSERT

Sticky chocolate pudding

Fruit salad with ginger Chantilly

2 courses £15 - 3 Courses £20

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Tuesday 30th April 2024

STARTER

Soup of the Day

Mixed salad with Tuna

MAIN

Pork with apple and cider sauce
or

Grilled halloumi with honey

Served with;

Crushed potatoes with spring onion and chives
Steamed leeks with kale and pine nuts

DESSERT

Pear and Bakewell sponge

Fruit salad with cinnamon yoghurt

2 courses £15 - 3 Courses £20

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Tuesday 7th May 2024

STARTER

Soup of the Day

Pasta salad with mushrooms, basil and parmesan

MAIN

Chargrilled cuttlefish with chilli and garlic
or

Roast chicken thighs with smoked paprika

Served with;

Roast courgette with red onion and tomato

Saffron rice with peas

DESSERT

Sticky toffee pudding with ginger custard

Fruit salad

2 courses £15 - 3 Courses £20

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Tuesday 14th May 2024

STARTER

Soup of the Day

Carrot and courgette salad

MAIN

Grilled lamb steaks with feta and olives
or

Olive oil baked salmon

Served with;

Tabouleh cous cous

Baked peppers with tomato and anchovy

DESSERT

Coffee and walnut sponge

Fruit salad with tonka bean ice cream

2 courses £15 - 3 Courses £20

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Tuesday 21st May 2024

STARTER

Soup of the Day

Garden salad with croutons and parmesan

MAIN

Grilled pepper steaks

or

Fish pie

Served with;

Lyonnaise potatoes with onions and thyme

Broccoli, kale and savoy cabbage panache

DESSERT

Pavlova with mixed berries

Fruit salad with whipped vanilla yoghurt

2 courses £15 - 3 Courses £20

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Tuesday 4th June 2024

STARTER

Soup of the Day

Nicoise salad with soft boiled egg

MAIN

Seared tuna steak with cajun spice
or

Chicken in mushroom and tarragon sauce

Served with;

Baked sweet potato
Steamed vegetable panache

DESSERT

Baked bananas with rum and raisons

Fruit salad with vanilla ice cream

2 courses £15 - 3 Courses £20

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Tuesday 11th June 2024

STARTER

Soup of the Day

Panzanella salad

MAIN

Stuffed chicken breast with brie and red onion
or

Roast herb crusted hake

Served with;

Celeriac and potato mash with parmesan
Wok fried bok choy with sesame and cashew

DESSERT

Baked apple rice pudding

Fruit salad with honey yoghurt

2 courses £15 - 3 Courses £20

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Tuesday 18th June 2024

STARTER

Soup of the Day

Spiral salad with crispy chilli

MAIN

Stirfry prawns with sweet chilli sauce
or

Grilled pork cutlets with almonds and parsley

Served with;

Penne pasta with olives and spinach
Tossed salad

DESSERT

Chilli roast pineapple

Fruit salad with pistachio creme fraiche

2 courses £15 - 3 Courses £20

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OUR FABULOUS SUPPLIERS



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